# **Spanish Wine Dinner at Bistro Basque**

presented by



Featuring Guest Speaker: Neil Palladino – Boutique Wine Co. "Undiscovered and Exceptional Wines"

> Tuesday May 20th, 2014 Arrive 6:30pm

Dinner 7:00pm

### **1ST COURSE**

~Coca,(catalan style tart)~

Puff pastry shell, topped with baked tomatoes, caramelized onions, black olive puree. **Sparkling Wine - POEMA, CAVA "BRUT"** The name of Cava comes from the Catalan word 'cave' for cellar. This is a perfect Hot Weather bubbly.

#### 2ND COURSE

~Halibut in tarragon sauce~ White Wine: CELLER EL MASROIG, SOLA FRED BLANC

A blend 30 to 50 years old Macabeo and Grenache Blanc vines. Harvested early in order to preserve the fruity notes, natural freshness and acidity from the grapes.

#### **3RD COURSE**

~Ragu de chistora y garbanzos~

Spicy catalan chorizo and chick pea stew, base of white wine and garlic. Red Wine: CELLER EL MASROIG, CASTRELL DE LES PINYERES

50 years old vines situated in the southern up-and-coming region of Montsant on the border of the Mediterranean. A blend of 40% Red Grenache, 30% Carignan, and 10% of Cabernet Sauvignon, Merlot and Tempranillo.

#### **4TH COURSE**

~Caracoles al pernod~

Escargots in garlic and pernod sauce

#### Red Wine: EL CASTRO VALTUILLE, MENCIA, Bierzo

Castro Ventosa was founded by the Perez family in 1752. The Mencía grapes are 40 years old and Indigenous. Some suspect that it is an ancient clone from Cabernet Franc.

#### **5TH COURSE**

~Piquillos rellenos con rabo de buey~

Spanish mild red peppers stuffed with oxtail

Red Wine: ARDEVOL, "ANJOLI", PRIORAT, DOC RED

Made from a blend of garnacha, cabernet sauvignon, merlot and syrah. Anjoli was aged for 12 months in French Allier oak barrels. Priorat was promoted to DOC, which is the highest wine category in Spain.

## 6TH COURSE

~Torreja~

Bread pudding served over a strawberry and balsamic coulis, topped with goat cheese foam. Dessert Wine: CHATEAU BELLEVUE, MONBAZILLAC

The grapes are allowed to dry naturally on the vine and the most perfect of berries are then pressed for a surprisingly refreshing dessert wine.

# \$70 per person inclusive of tax and gratuity